

REPLACED BY
ART 34 AMDT

CLAIMS

1. Natural cheese which comprises a lactic acid bacterium belonging to *Lactobacillus gasseri* having a disinfection potency against *Helicobacter pylori*. _

2. The natural cheese according to claim 1, wherein the lactic acid bacterium is resistant to low pH environment.

3. The natural cheese according to claim 1 or 2, wherein the lactic acid bacterium is *Lactobacillus gasseri* OLL 2716 (FERM BP-6999) or a mutant thereof.

4. The natural cheese according to any of claims 1 to 3, wherein the lactic acid bacterium is present at a viable count of 10^7 cfu/g or more when preserved at a temperature of 10°C or less for 6 months.

5. A food which comprises the natural cheese according to any one of claims 1 to 4.

6. A process for producing the natural cheese according to any one of claims 1 to 4, which comprises:

adding an yeast extract to a milk component before formation of a curd, and/or incubating the curd after molding and pressing.

7. The process according to claim 6, wherein the curd is incubated without being cooled after molding and pressing.

8. The process according to claim 6 or 7, wherein the curd is incubated at 20 to 35°C for 16 to 26 hours.

9. The process according to any one of claims 6 to 8, wherein a lactic acid bacterium belonging to *Lactobacillus gasseri* having a disinfection potency against *Helicobacter pylori* is added to raw milk as a starter.

10. The process according to any one of claims 6 to 9, wherein the lactic acid bacterium is *Lactobacillus gasseri* OLL 2716 (FERM BP-6999) or a mutant thereof.